

# ANTOJITOS

shareables and starters

## ENSENADA LUMP CRAB AND SHRIMP CAKE\*

whole grain mustard, lemon, Tabasco, panko crust, smoked pasilla Oaxaca chile cream sauce, blackened serrano aioli 15

## AHI TUNA CRUDO\*

ahi tuna carpaccio, lemon zest, blackened serrano aioli, smoked salt, micro greens, Mexican oregano flatbread 16

## OVEN ROASTED MUSSELS AND SHRIMP\*

chorizo, tequila, smoked pasilla Oaxaca chile, grilled cilantro crostini 16

## CHIPS AND SALSA

roasted tomatoes, caramelized onions, chipotle, cilantro 5  
add: *guacamole* 10

## CRISPY CORN FLAUTAS

queso fresco, avocado-tomatillo salsa, pico de gallo, crema, lettuce, housemade tortillas *roasted chicken* 12 | *braised beef* 14

## CEVICHE VERACRUZ\*

calamari, mahi mahi and shrimp in escabeche, red onions, capers, cherry peppers, avocado, micro greens 16

## QUESO FUNDIDO

Chihuahua & Oaxaca cheese melted with epazote, served with flour tortillas 13  
add: *housemade chorizo* 2 | *house-pickled jalapeños* 1 | *roasted chicken* 2

# SOPAS Y ENSALADAS

## TARASCAN CHICKEN TORTILLA SOUP

shredded chicken breast, kidney beans, ancho chile, crisp tortilla strips, queso fresco, crema, chives  
*bowl* 12 | *cup* 8

## PORK POZOLE VERDE SOUP

hominy, green chile, tomatillos, Mexican oregano, shredded cabbage, radish, lime  
*bowl* 12 | *cup* 8

## IXTAPA JUMBO LUMP CRAB SALAD

roasted poblano, red and yellow peppers, mesclun greens, panko crusted avocado croutons, jalapeño escabeche dressing 16

## CHICKEN TORTILLA SALAD

shredded romaine, crispy bacon, roasted corn, seasonal roasted vegetables, tortilla strips, queso fresco, lime-thyme vinaigrette 15

## GRILLED CHICKEN CAESAR SALAD

romaine hearts, spiced toasted pumpkin seeds, Parmesan, croutons, Cañonita Caesar dressing 15

# CAÑONITA CLÁSICOS

tried-and-true recipes loved by natives and novices

## MEXICO CITY ENCHILADAS

queso fresco, shredded lettuce, tomato, cilantro rice, black beans *roasted chicken* 23 | *braised beef* 25

## CAÑONITA FAJITAS

red, yellow and poblano peppers, pico de gallo, sour cream, guacamole, housemade corn or flour tortillas  
*grilled chicken breast* 22 | *skirt steak\* or shrimp\** 26

## QUESADILLA

cilantro rice, black beans, guacamole, pico de gallo, sour cream, housemade tortillas  
*smoked chicken breast* 19 | *braised beef short rib* 20

## TACOS

red onions, cilantro, lime, arbol-tomatillo salsa, housemade corn or flour tortillas  
choice of: *chicken tinga, carne asada, pork carnitas, grilled fish or herbed mushrooms* *three* 17 | *five* 21

## CAÑONITA BURRITO

Monterey Jack and asadero cheeses, red, yellow and poblano peppers, lettuce, tomatoes, chipotle barbecue sauce, crema, cilantro rice and black beans  
*roasted chicken breast* 19 | *carne asada\* or shrimp* 23

## WILD MUSHROOM ENCHILADAS

slow-cooked borracho beans, steamed vegetable rice, poblano crema, pico de gallo 22

# PLATOS FUERTES

traditional entrées influenced by our chef's travels through Mexico

## SANTA ROSA BARBACOA

guajillo chile rubbed pork served in a banana leaf, chipotle barbecue sauce, cilantro rice, black beans, housemade corn tortillas 25

## SEARED SALMON\*

arbol-honey-glaze, quinoa-toasted almond salad, cilantro mojo, mango salsa 26

## VAQUERO BEER-BRAISED SHORT RIB

Negra Modelo, creamy mushroom hominy, spiced tobacco onions, pasilla Oaxaca chile reduction 25

## POLLO MOLE POBLANO

oven-roasted jidori chicken breas, steamed white rice, seasonal roasted vegetables, toasted sesame seeds 24

## CARNE RANCHERA

grilled skirt steak with caramelized onions and serrano peppers, served with poblano quesadilla, black beans, pico de gallo, crema 31

## SAN LUIS CHILE RELLENO

roasted poblano chile, apricots, cranberries, toasted almonds, marjoram, Cañonita cheese, goat cheese, guajillo sauce, cilantro rice, black beans, crema 22

## MICHOACAN PORK CARNITAS

crispy pork shoulders, garlic, onions, oranges, white rice, arbol-tomatillo sauce, queso fresco, crispy chicharrones 23

## VERACRUZ MAHI MAHI

sautéed peppers, olives, onions, garlic, marisco broth, steamed white rice, lime, cilantro 27

## COMPLEMENTOS

SEASONAL ROASTED VEGETABLES 8

GREEN CHILE-POTATO GRATIN 8

HUITLACOCHÉ CORN BREAD 9

CRAB AND SHRIMP CAKE 10

MUSHROOM HOMINY 8

GRILLED SHRIMP SKEWERS 14



### CAÑONITA STREET TAQUERIA

Open at 11:30 a.m.

Tacos, Chicharrones, Sangria, Cervezas,  
and Margaritas

### GROUP DINING

We are pleased to offer private and semi-private options ideally suited for your corporate or social event. Ask the manager for details.

### MAKE EVERY BITE MORE REWARDING

Become a Preferred Guest loyalty club member and start earning points today toward rewards. Ask your server for details.

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

# TEQUILA

## PLATA

*Plata, silver, blanco and white tequilas are bottled straight from the still or rested for no more than 60 days.*

1800	12
Avión	13
Casa Dragones Blanco	13
Casa Noble Crystal	12
Casamigos	12
Cazadores	12
Centinela	12
Clase Azul	17
Corralejo	12
Don Julio	12
El Jimador	11
El Tesoro	13
Fortaleza	15
Gran Centenario	11
Gran Patrón Platinum	33
Herradura	12
Jose Cuervo Platino	13
Maestro Dobel	13
Maestro Dobel Humito	13
Monte Alban	10
Patrón	12
Roca Patrón Silver	15
Sauza 901	12

## REPOSADO

*Reposados can be rested in wooden casks anywhere from 60 to 364 days. This process allows for richer and more complex flavors to develop, with hints of vanilla and spice producing a mellow character.*

1800	12
Avión	13
Casa Noble	13
Casamigos	13
Cazadores	12
Centinela	12
Clase Azul	21
Corralejo	12
Don Julio	13
El Tesoro	13
Fortaleza	15
Gran Centenario	12
Herradura	13
Jose Cuervo Traditional	11
Maestro Dobel	14
Patrón	13
Roca Patrón	17

[MORE TEQUILA ON OTHER SIDE >](#)



# TEQUILA

## AÑEJO

*Añejos are aged in wooden casks between 1 to 6 years. Enjoy on the rocks or sipped neat.*

1800	12
Avión	13
Casa Dragones Joven	61
Casa Noble	13
Casamigos	15
Cazadores	13
Centinela	13
Clase Azul	61
Corralejo	13
Cuervo de la Familia	
Extra Añejo	25
Don Julio	15
Don Julio 1942	40
Don Julio Real	49
El Tesoro	13
Fortaleza	19
Gran Centenario	13
Gran Patrón Burdeos	100
Gran Patrón Piedra	
Extra Añejo	49
Herradura	13
Herradura Seleccion Suprema	49
Maestro Dobel	14
Maestro Dobel Diamante	19
Paradiso	25
Patrón	13
Roca Patrón	19

## TEQUILA FLIGHTS

*Plato, Reposado and Añejo sampling*

Centinela	13
Don Julio	13
Fortaleza	19
Gran Centenario	13
High Roller	40
Don Julio Real	
Gran Patrón Platinum	
Herradura Suprema	
Maestro Dobel	19

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## MEZCAL

*Mezcal can be made from more than 30 varieties of agave.*

Casamigos	17
Illegal Joven	14
Illegal Reposado	17
Kimo Sabe Joven	14

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[< MORE TEQUILA ON OTHER SIDE](#)

# MARGARITAS

A sacred Mexican concoction, our margaritas are made with 100% agave tequilas and fresh lime juice. All flavored tequilas are infused in-house.

**CAÑONITA** Patrón Silver, Grand Marnier 14 | pitcher 53

**THE CLASSIC** Monte Alban, orange liqueur 12 | pitcher 45

**AGAVE PULIDO** Roca Patrón Silver, agave, lemon, lime 16

**FRESCA** the Classic with choice of blackberry, prickly pear, mango, raspberry, strawberry or watermelon 13 | pitcher 49

**JALAPEÑO** orange and jalapeño-infused Monte Alban Silver, cilantro, orange liqueur 12 | pitcher 45

**SANGRIA DE ROJO** housemade sangria swirled with our classic margarita 13 | pitcher 49

**DESERT LOTUS** Milagro Blanco, prickly pear, serrano, sour 14 | pitcher 53

**POMEGRANATE** Cazadores Reposado, pomegranate schnapps, Cointreau, pink grapefruit 14 | pitcher 53

**PINEAPPLE** pineapple and Tahitian vanilla bean-infused Monte Alban Silver, agave, Cointreau 12 | pitcher 45

**¡PERFECTO!** Gran Patrón Platinum, Grand Marnier, Cointreau 37

**MARGARITA FLIGHT** The Classic, Jalapeño and Pineapple 15

# CÓCTELES

**COCO PIÑA** Bacardi Light, coconut milk, pineapple juice, served in a coconut shell 12

**GUAVALAJARA** Barsol Pisco, peach schnapps, guava 15

**CUCUMBER MELON-TINI** Tito's Handmade Vodka, cucumber, watermelon, mint 12

**SANGRIA** Presidente Brandy, red or white wine, fresh fruit juice 9 | pitcher 27

**A.V. LEMON DROP** blueberry-citrus infused vodka, limoncello, lemonade, squeezed lemon 12

**CHURRO MARTINI** Ketel One Vodka, Cajeta, cinnamon syrup 12

**PALOMA** Casamigos Reposado, grapefruit, Jarrito's grapefruit soda 15

**MOJITO** citrus rum, triple sec, lime, mint 11  
add: fresh blackberries | raspberries | watermelon 1

**MOJITO FLIGHT** Traditional, Watermelon and Raspberry 15

# BEBIDAS

**JARRITOS** Pineapple, Mandarin, Grapefruit 5.25

**AGUAS FRESCAS** Blackberry, Horchata, Lemonade, Limeade, Mango, Strawberry, Prickly Pear, Raspberry, Watermelon 5

**FLAVORED ICED TEAS** Ginger, Peach, Blueberry 5.5

**BOTTLED WATER** San Pellegrino sparkling or Acqua Panna still 500ml 5 | 1L 7.75

**RED BULL** regular or sugar-free 5

# VINO

## TAVISTOCK RESERVE COLLECTION

We hope you enjoy these wines that we have carefully selected for your pleasure.

### SPARKLING 5 oz | bottle

**Prosecco**, Veneto, Italy 13 | 52

### WHITE 6 oz | 9 oz | bottle

**Pinot Grigio**, Delle Venezie, Italy 10 | 15 | 40

**Sauvignon Blanc**, Monterey, CA 13 | 19 | 52

**Chardonnay**, Monterey, CA 12 | 18 | 48

### RED 6 oz | 9 oz | bottle

**Pinot Noir**, Monterey, CA 15 | 22 | 60

**Red Blend**, Bacarré, Central Coast, CA 12 | 18 | 48

**Malbec**, Mendoza, Argentina 13 | 19 | 52

**Cabernet Sauvignon**, Central Coast, CA 15 | 22 | 60

## TAVISTOCK RESERVE PLATINUM COLLECTION

**Cabernet Sauvignon**, Alexander Valley, CA - | - | 75

### SPARKLING 5 oz | bottle

Jaume Serra Cristalino, **Cava Brut Rosé**, Catalunya, Spain 12 | 48

Kenwood Yulupa, **Cuvée Brut**, California 10 | 40

### WHITE AND ROSÉ 6 oz | 9 oz | bottle

Torres De Casta Rosado, **Rosé**, Catalunya, Spain 10 | 15 | 40

Château d'Esclans, Whispering Angel, **Rosé**, Côtes de Provence, France 15 | 22 | 60

Gazela, **Vinho Verde**, Portugal 9 | 14 | 36

Kung Fu Girl, **Riesling**, Washington 10 | 15 | 40

Los Vascos, **Sauvignon Blanc**, Casablanca Valley, Chile 11 | 16 | 44

Kim Crawford, **Sauvignon Blanc**, Marlborough, New Zealand 15 | 22 | 60

Jordan, **Chardonnay**, Russian River Valley, CA 16 | 24 | 64

### RED 6 oz | 9 oz | bottle

Red Diamond, **Pinot Noir**, California 12 | 18 | 48

Torres, Sangre de Toro, **Garnacha**, Catalunya, Spain 10 | 15 | 40

Marques de Riscal Reserva, **Rioja**, Spain 16 | 24 | 64

Torres, Salmos, **Priorat**, Spain - | - | 80

Las Mulas, Reserva, **Cabernet Sauvignon**, Central Valley, Chile 11 | 16 | 44

Caymus, **Cabernet Sauvignon**, Napa Valley, CA 20 | 30 | 80

Daou Reserve, **Cabernet Sauvignon**, Paso Robles, CA - | - | 70

# CERVEZAS

Make any beer a Michelada, served over ice with freshly squeezed lime.

## IMPORTED 8

Bohemia

Corona

Corona Light

Dos Equis Amber

Dos Equis Lager

Heineken

Modelo Especial

Modelo Especial Draft

Modelo Negra

Pacífico

Sol

Tecate

## DOMESTIC 7

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

Sam Adams

St. Pauli N.A.



**CAÑONITA**  
MEXICO CITY SOUL FOOD